

Pie



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Recipe for Success

Step One: Assessment- What kind of pie would you like? (Please check one)

_____ Fluffy Lemon Fruit Pie

_____ Double Layer Pie (Chocolate)

_____ Jell-o Oreo Pudding Pie

_____ Cherry Cheesecake Pudding Pie

Step Two: Capacity Building- Who needs to be involved in making your pie? Who can assist you with your project? What staff member(s) should you involve in order to make your pie? (Mobilize the community; find people who want to make the same kind of pie.)

Step Three: Planning- How are you going to utilize the staff member you identified? What ingredients and tools are required to make your pie? Who is doing what? Have you assigned roles and responsibilities? List all ingredients/tools necessary for pie making and assign people to specific tasks.

Step Four: Implementation: We have ingredients, we have tools, we have staff power... let's make a pie!

Step Five: Evaluation: Did we like the pie? Is a pie what we really needed (did making a pie meet a need)? Will we make it again? What can we do differently next time to make it better? What other resources/individuals can we include the next time we make a pie?

Sustainability- At its most basic, sustainability can be defined as an open, ongoing *process* where local people come together to think, talk, learn and plan long-term strategies together. It answers the question: **How will we continue the SPF process (or in our case, making pie) when the resources for the project run out?**

Cultural Competency- Cultural competence is defined as a collection of attitudes and skills that support understanding and appreciation of cultural differences. **When making pie, what must we consider in order to be culturally competent and aware?**

